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St. Louis Granule Co., 114 North Broadway, St. Louis, Mo.

TO HAVE WINTER BLOOM.

Suggestion for a Beautiful and Personal Christmas Gift of Narcissus Grown by Oneself.

The cheapest and easiest way to fill the windows of your house with flowers from Christmas to Easter is to grow bulbs, and the time to buy these is right now, writes Wilhelm Miller, editor of the Garden Magazine. Most beginners do not have any of these flowers until late January or February, but there are three kinds that can easily be had in bloom for Christmas if you start now. I know a young married couple who gave to friends last Christmas a dozen jars of paper white narcissus that would have cost them about one dollar apiece if bought from a florist. Yet the actual cost of production was only nine cents each.

When you remember that these fragrant paper whites have flowers nearly two inches across, a dozen or more in a cluster, and borne on long, strong stems, you can picture the delight of a friend who gets four of these in a jar. Moreover, such a gift is of the intimate, personal kind, not the ready-made, or bought sort. If you do this this year you will have the pleasure of growing the bulbs, as well as the actual giving, and the cost will be \$1.10; 50 cents for a dozen jars or pans, and 60 cents for four dozen bulbs.

And if you want to add an extra touch of interest and art, grow these in sand and water, which always seems a wonderful thing to the uninitiated. Then there will be no chance for soiled water to get on the curtains or carpets, and there is less danger of the jars drying out in a hot living room. Get the grandiflora, or large-flowered strain of paper white.

The most popular of all winter-blooming bulbs is said to be the Roman hyacinth. Certainly it is for Christmas, if one may judge by the florists' windows. The Roman hyacinth cannot compare with the Dutch hyacinth in the size and number of flowers, but the spike of the Dutch hyacinth is sometimes too heavy and too fragrant, while the Roman hyacinth makes three or four loose, airy, graceful spikes from a single bulb, instead of one large truss. No other bulbs will give a succession of bloom all winter and until May with so little trouble.

But its strong point is its earliness, for the beginner who cannot flower Roman hyacinths for Christmas ought to be ashamed of herself. And I know one young lady who has had them at Thanksgiving. All the other bulbs need three months in a cool, dark place for proper root growth, but six weeks is enough for the Roman hyacinth, and I should not be afraid to try four, if necessary.

Therefore, plant Roman hyacinths by the middle of October, keep them dark and cool for six weeks, bring them to the light and warmth on the 1st of December, and you will have these exquisite flowers in your home on Christmas day. If they threaten to come too soon, you can retard them more easily than any other bulb, by putting them back into a cool, dark place. These lovely flowers come in four colors, white, blush-pink, rose and pale blue. Plant three bulbs in a five-inch pot for the best effect. You can grow them in sand and water or in soil.

Watches for Boys and Girls!

FREE! FREE! FREE!

For Getting Subscriptions for the Kansas City Weekly Journal.

OFFER TO BOYS.

Any boy who will secure TEN NEW SUBSCRIPTIONS for the Kansas City Weekly Journal at 25 cents per year each, making a total of \$2.50, and will send the full amount to us together with the names and addresses, we will mail to his address, postage prepaid, a beautiful watch named "The Pride." Description as follows:

The "Pride" is a model 16-size, stem-wind, lever escapement watch with nickel-finished movements. The case is finished in nickel, engine-turned with shield design in center, and is fully guaranteed for one year under ordinary usage.

OFFER TO GIRLS.

Any girl who will secure TEN NEW SUBSCRIPTIONS for the Kansas City Weekly Journal at 25 cents each, making a total of \$2.50, and will send to us the full amount together with the names and addresses, we will mail to her address, postage prepaid, a beautiful watch called the "Lady Juliet." Description as follows:

The "Lady Juliet" is a 6-size, open-faced stem-wind, stem-set watch. It has a snap back bezel, plain polished case with milled edges. The case is finished in gold, and the movement is gold-finished and is fully guaranteed for one year under ordinary usage.

The "Pride" is a beautiful nickel-plated watch and will keep good time. It will make the boy's heart swell with pride when he receives it, and he will be proud to carry it as a timepiece.

The "Lady Juliet" is a beautiful gold-finished watch and the girl who will receive it will pronounce it a beauty and she will be proud to carry it.

Boys and girls, here is your chance to secure some beautiful presents by doing a little work in getting subscriptions. Do not lose any time, but get out and secure the lists before it is too late. This offer will only hold good until July 1, 1905.

Write names and addresses plainly, and send money by check or order or draft, and address all communications to The Kansas City Journal, Kansas City, Mo.

Please take note that names must be sent in all in one list and money must be sent with them, or we cannot send you the premium.

CHOICE OYSTER RECIPES.

Following Are All Carefully Selected—Suggest What Delicious Mussel Dishes May Be Concocted.

Now that the months containing an R have rolled round again, the oyster is once more in season, and variations in its cooking and serving are appreciated in many households where it is a favorite food. Some very pleasing ways of preparing it are the following:

A L'Anglais—Select large, choice oysters, season with salt and cayenne, turn into a colander and set aside to drain over a bowl. Boil the liquor down one-half, thicken with one tablespoonful of butter and flour rubbed smoothly together, and cook until smooth. Have ready a nice puff paste rolled thin, and cut into rounds. Dip the oysters in the sauce, and lay one on each piece of paste, gather up the paste with the fingers, fasten with a thin strip, flatten the bottom, and fry in hot fat. Serve at once.

Panned—Cover the bottom of a baking dish with oysters and a little of their own liquor, not enough to float them. Cover tightly, and bake five minutes in a quick oven. Serve on hot buttered toast, and pour over them the liquor from the pan, which should be nicely seasoned.

Cocktail—For each cocktail, into each glass put one and one-half tablespoonfuls of tomato catsup, one teaspoonful of Worcestershire sauce, one teaspoonful of lemon juice, three drops of tabasco sauce and five small oysters. Serve very cold. To be at their best, each cocktail should be prepared individually. If cocktail glasses are not at hand, serve in sherbet cups.

Sandwiches—Drain and chop fine one quart of oysters, add eight crackers, rolled and sifted, one-half cupful of sweet cream, salt and pepper to taste, and a quarter of a cupful of butter. Cook in a double boiler for five minutes, stirring all the time. Remove from the fire, and stir in the beaten whites of three eggs. Spread on buttered brown bread, sprinkle with a little finely-minced pickled cucumbers, press over the other piece of buttered bread, and trim the edges daintily.

Rarebit—Drain and pick over a pint of oysters. Scald them in their own liquor until the edges curl; then drain, remove the muscle, and place where they will keep hot. Break half a pound of rich, soft cheese into small bits, put it into a saucepan with a tablespoonful of butter, quarter of a teaspoonful of salt, a saltspoonful of mustard, and a dash of cayenne. Pour the strained oyster liquor over two eggs slightly beaten. Place the cheese over the fire and stir constantly; as it melts, add gradually the oyster liquor and eggs. When soft and creamy, add the oysters, let heat one minute, then turn out on hot toast, and serve at once.—Country Gentleman.

Church Directories

Presbyterian Church.
James McFarland.
Bible School at 9:30 every Lord's Day.
Y. P. S. C. E. at 7 p. m.
Prayer Service Thursday evening at 8 p. m.
Preaching every Lord's Day at 11 a. m. and 8 p. m.
Woodville every Sabbath at 3 p. m.
Everybody cordially invited to attend all above services.

Christian Church.
Elder W. A. Haynes, Pastor.
Bible school every Lord's Day 9:30 a. m.
Zeller, superintendent.
Y. P. S. C. E. every Lord's Day 6:30 p. m.
Prayer meeting every Thursday evening at 8 p. m.
Preaching every second and fourth Lord's Day at 4 o'clock p. m. Morning and evening each fifth Lord's Day.
Meeting of official board every first Lord's Day. All cordially invited to attend all meetings of the church.

M. E. Church.
A. J. Brock, Pastor.
Preaching every Sabbath morning and evening at 10:45 a. m., and 7:30 p. m.
Sunday school every Sabbath at 9:30 a. m. F. S. Morgan, Supt.
Prayer meeting every Thursday evening at 7:30 p. m.
Epworth League Junior every Sabbath 3 p. m., and senior one hour before preaching every Sabbath evening.
Business meeting of the official board the first Monday of each month, at 4:30 p. m. J. A. Kreek, secretary of the board.
W. F. M. Society meets the first Friday of each month, 2:30 p. m.

Evangelical Church.
B. H. Hobbs, Pastor.
Sunday school at 10 a. m.
Prayer meeting Thursday at 8 p. m.
Services every Sunday, morning and evening.
Regular preaching services the first and third Sundays at 11 a. m., and the second and fourth Sundays at 8 p. m.
Preaching at Nicot's Grove on the first and third Sundays at 8 p. m., and the second and fourth Sundays at 11 a. m.
Preaching at Benton church on the first and third Sundays of each month.
Preaching at Culp school house second and fourth Sundays.
All are cordially invited to attend.

German M. E. Church.
Rev. Wm. Tomat, Pastor.
Sunday School at 9:30 a. m.
Preaching every Sunday at 10:30 a. m.
Preaching every Sunday at the Nodaway church at 2:30 p. m.
Prayer Meeting Wednesday afternoon at 8:30.
Everybody cordially invited to attend above services.

M. E. Church, Forest City.
Rev. Thorpe, Pastor.
Preaching on the second and fourth Sunday in each month, 11 a. m., and evening.
Preaching on the first and third Sunday evening.
Sunday school every Sunday at 9:30 a. m.
Junior League at 2:30 p. m., and Senior League at 7 p. m. J. A. Lease, Pres.
Prayer meeting every Tuesday evening 8 p. m.
Ladies' Aid society every Friday at 2:30 p. m. Mrs. E. A. Scott, Pres.
Preaching at Kinsey school house on the first and third Sunday mornings.
Sunday school at 10 a. m. James Lease Supt.
All are cordially invited to attend.

Christian Church, New Point.
Sunday school, 9:30 a. m.
Preaching on the first and third Sundays in each month, 11 a. m., and evening.
Y. P. S. C. E. every Sunday evening, 8:30 p. m.
All are cordially invited to attend.

Curson Christian Church, Bluff City.
W. H. Hardman, Pastor.
Preaching on the second and fourth Lord's Day at 11 a. m., and 7:30 p. m.
Bible school each Lord's Day at 10 a. m.

Methodist Protestant.
J. L. Wallace, Pastor.
Preaching at Highland on the first and third Sundays of each month. Morning, at 11 o'clock. Evening, at 8 o'clock. Sunday school at 10 o'clock every Sunday morning. Preaching services at Oak Grove school house every first and third Sunday afternoon, following Sunday school. Sunday school at 10 o'clock every Sunday afternoon.

Oregon Protective Association.
Meets the first Saturday afternoon in each month at 1:30 p. m., at the office of E. C. Boston, 3 N. M. Stout Secy.

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Both imported and home bred. I will sell you full-blood American bred Stallions at good as were ever grown in Europe, and better and more prolific breeders at prices from \$300 up to \$1,000. I have horses of all ages, 2 to 7 years old, from 1650 to 2300 in weight, all sound and good, and will, besides paying for themselves in one season, put \$500 in the owner's pocket also. Many a Missouri farmer has reached the point where he now has several very fine brood mares and is able to keep a nice stallion for his own and his neighbor's use. Don't let the boys leave the farm; raise more horses and mules, it pays better than anything you can do. Now is the time to raise good horses. Come to the Cedar Rapids Jack Farm and buy a better stallion than you have ever seen for \$800. I also have a large assortment of

HOME GROWN JACKS
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W. L. DeCLOW, Cedar Rapids, Iowa.

Public Sale of DUROC JERSEY HOGS,

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The stock offered in this sale are finely bred and comprise 25 male and 50 female hogs.

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SENSIBLE SUGGESTIONS.

To pour drops from a bottle moisten the edge.

Milk used instead of water makes puddings and pastry light.

When baking cakes place a layer of salt under the mold. This prevents burning.

"Poverty cake."—Mix well one cupful of raisins, half a cupful of butter, one cupful of sugar, one of flour, one of sour milk, one teaspoonful of carbonate of soda, one egg, a little nutmeg, cinnamon and ground cloves. Bake in a flat meat tin for half an hour.

—Sick people don't like to be stared at—they are morbidly sensitive and don't stand at the back of the bed to make him turn his eyes round to see you. Always sit at the bedside, for the patient feels more at rest than if you stand up tall before him. Don't whisper, and don't follow the doctor or a caller into the next room the invalid will be absolutely certain that you are discussing him.

As any schoolgirl can testify, it is a species of high art to make a really fine grained, creamy and successful fudge. If the butter is reserved until after the final test has been made and the sirup has just reached the "soft ball" stage, and then gently incorporated; and if then, the whole mass is turned upon a marble slab and swiftly turned back and forth with a griddle cake turner until it is cool, the desired consistency will never fail.

There is no roast cooked in the ordinary gas oven which is not better for having a piece of fine linen crash laid over it after the brown point has been reached. Wet it in boiling water and wrap it over the roast, basting occasionally through it. With this process the dry sticks, which the gas oven usually parches until they are neither palatable nor nutritive, become the tid bits of the fowl.

A chicken cooked in this way makes a delightful left over for the chafing dish at a Sunday night supper. Cut into dice a pint of the meat. Lay it in three tablespoonfuls of olive oil for three hours. Beat in half a pint of smooth white sauce (drawn butter sauce made with milk) add half a cupful of cream, and stir until smooth. Season with celery salt, white pepper and a pinch of mace.—Chicago Tribune.

CRANBERRYADE.

Cook a quart of cranberries with a quart of water until tender, then strain through a jelly bag. Measure, and allow a pound of sugar to each pint of juice. Boil to a rich sirup, then bottle. A couple of tablespoonfuls to a glass of water makes a most refreshing drink, especially valuable in sickness.

THE KANSAS CITY JOURNAL.

Kansas City, Mo.

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WHEN CHOOSING MEAT.

Beef Should Have the Lean Red and Firm and the Fat White and Firm.

For the housewife who goes to market herself instead of ordering, the latter a habit strongly to be deprecated as being both wasteful and extravagant, a few points on choosing meat will not be out of place.

First, note that the butcher will invariably try to sell you what he wants to get rid of, and not what you want to buy, and you must be very firm on this point, or you will frequently find yourself at a great disadvantage.

In selecting beef for roasts or steaks, see that the lean is firm and red, and that the meat is finely grained.

The fat should be firm and white; never accept any meat which looks flabby or discolored or on which the fat is yellow.

In choosing mutton, the meat should be dark, with plenty of fat in it. Meat without fat shows poorly fed stock. If the fat is yellow and the meat seems wet or moist do not accept it. As a general rule all meat should be firm, never flabby.

Lamb and veal should both be light colored, pale veal in fact cannot be too white.

If it is at all red, it shows that the calf is old and has not been well-blooded, and the meat will be tough and stringy when eaten.

In selecting joints take those that are short and thick, chunky looking. The same rule applies to pork. Notice that the bones are small, then you can be sure you are getting young meat.

Liver is a thing which should only be eaten when it is perfectly fresh. It should be firm and the blood running, not coagulated, or it is stale and not fit for food.—Philadelphia Press.

Cramp in the Legs.

People who are subject to cramp in the legs should always be provided with a good strong piece of cord, especially in their bedrooms. When the cramp comes on take the cord, wind it round the leg over the place where he is cramped, take an end in each hand and give it a sharp pull, one that will hurt a little, and the cramp will cease instantly. People much subject to cramp in bed have found great relief from wearing on each leg a garter of wide tape which has several thin slices of cork stitched on to it.

Steamed Apple Pudding.

Place slices of bread and butter in the bottom of a pudding basin, a layer of sliced apples with sugar and nutmeg, another layer of bread and butter, then one of apples, sugar and spice, until the basin is full, having bread and butter at the top, buttered side down; tie a cloth over the top and cook in a steamer for three hours.

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